

ORDINANCE NO. 941-22

AN ORDINANCE AMENDING CHAPTER 4 BUSINESS
REGULATIONS OF THE CITY OF PITTSBURG CODE OF
ORDINANCES AND ESTABLISHING ARTICLE 4.12
DIVISION 1 FOOD AND FOOD ESTABLISHMENTS AND
DIVISION 2 MOBILE FOOD UNITS

WHEREAS, on this date the City Council for the City of Pittsburgh considered amending Chapter 4 Business Regulations of the City of Pittsburgh Code of Ordinances, and particularly establishing regulations under Article 4.12 Division 1 for Food and Food Establishments and Article 4.12 Division 2 for Mobile Food Units, also known as Food Trucks, that are operating in the City of Pittsburgh; and

WHEREAS, the City Council is of the opinion that regulations should be established for food and food establishments and mobile food units, also known as food trucks, operating in the City of Pittsburgh;

IT IS THEREFORE ORDAINED BY THE CITY COUNCIL OF THE CITY OF PITTSBURG AS FOLLOWS:

ARTICLE 4.12 FOOD AND FOOD ESTABLISHMENTS
DIVISION 1 FOOD AND FOOD ESTABLISHMENTS

Sec. 4.12.001 DEFINITIONS

When used in this chapter the following words and terms, unless the context indicates a different meaning, will be interpreted as follows:

- A. Approved Source: Shall mean suppliers should be approved under state law and comply with all local, state, and federal food laws.
- B. Category I: Food establishments that may require a high frequency of inspections under the Texas Food Establishment Rules may be classified by the regulatory authority as CATEGORY I. The term includes a food establishment that prepares, serves, and sells food from raw meats or seafood, extensively handles foods, serves a highly susceptible population, or is subject to one or more other factors that require more frequent inspections. Without limiting the types of food establishments that may be included in this category, examples of CATEGORY I food establishments include full service restaurants, fast food restaurants, hospitals, nursing homes, schools, meat markets, seafood markets, sandwich shops, delicatessens, and supermarkets.

- C. Category II: Food establishments that may require a lower frequency of inspection under the Texas Food Establishment Rules may be classified by the regulatory authority as CATEGORY II. The term includes, without limitation, a food establishment that, with limited food handling, sells only prepackaged foods or prepares, serves, or sells food from pre-cooked ingredients or from ingredients with a low potential for creating a food-borne hazard. Without limiting the types of food establishments that may be included in this category, examples of CATEGORY II food establishments include packaged grocery stores, convenience stores, produce markets, commissaries, ice cream shops, bakeries, day care facilities, adult care facilities, nursing homes, and lounges.
- D. Category III: Food establishments that may require a low frequency of inspection, or that may be temporary or seasonal, may be classified by the regulatory authority as CATEGORY III. Without limiting the types of food establishments that may be included in this category, examples of CATEGORY III food establishments include concession stands, seasonal food service, mobile food units, and produce stands. All mobile food units including snow cone trailers are subject to the food and location regulations set forth in Division 2 of this ordinance.
- E. Food Handler: A food handler is a person with any job that requires them to handle unpackaged foods or beverages. Food handlers may be involved in preparing, inspecting or even packaging food and beverage items. All food handlers are required to use proper hygiene and sanitation methods when working with food.
- F. Food Handler Training: A certification course of study that has been approved by the Texas Department of State Health Services that identifies knowledge a food handler should possess in order to work in a food service establishment. The certificate earned in this course must be available for inspection by a regulatory authority.
- G. Food Manager: A food manager arranges and organizes specific activities for a restaurant by making accurate decisions, resolving problems with employees and customers and making sure the restaurant is being run in an efficient, proper and safe manner.
- H. Food Manager Training: A certification course of study which has been approved by the Texas Department of State Health Services that include the training over all content a person must be able to apply in order to be the person in charge of a food service establishment. The certificate earned in this course must be available for inspection by a regulatory authority.
- I. Mobile Food Unit: Mobile Food Unit (MFU), a vehicle-mounted, self or otherwise propelled, self-contained food service operation designed to be readily movable, including catering trucks, trailers, and used to store, prepare, display, serve or sell food. Mobile food establishments are required to meet all applicable codes as required by the city or other

regulatory agencies as prescribed in ARTICLE 4.11 DIVISION 2 MOBILE FOOD UNIT of the City of Pittsburg Code of Ordinances.

- J. Pushcart: A non self-propelled mobile food unit limited to serving non-potentially hazardous food products of ice cream, popsicles, or other such items as authorized by the local regulatory authority.
- K. Regulatory Agency: the city, by and through a contracted food safety inspections agent acting on the city's behalf, or as otherwise designated by the city manager.
- L. Temporary Food Service Establishment: A food establishment that operates for a period of no more than seven consecutive days in conjunction with a permitted event or celebration such as: fair, grand opening, carnival, public exhibition, or similar gathering.

Sec. 4.12.002 ADOPTION OF TEXAS FOOD ESTABLISHMENT RULES

- A. Texas Food Establishment Rules adopted: The city will reference the provisions of the rules found in 25 Tex. Admin. Code, ch. 228 regarding the regulation of food establishments in this jurisdiction, as said rules currently exist and as they may hereafter be amended by the state board of health. Said rules are incorporated into this chapter and for all purposes made a part hereof.
- B. Conflicts: In the event of any conflict between the provisions adopted in paragraph (A) of this section and the other provisions of this chapter, the other provisions of this chapter shall prevail.

Sec. 4.12.003 FOOD ESTABLISHMENT PERSONNEL

- A. Food Manager Certificate: Each permitted food service establishment shall have at least one certified food manager on site during food preparation hours. Certification is obtained through successful completion of a food protection management certification course, as approved and required by the department of state health services.
- B. Food Handler Certificate: All food handlers shall obtain and maintain a food handler certificate. Certification is obtained through successful completion of a food handler certification course, as approved and required by the department of state health services.

Sec. 4.12.003 PERMITS

- A. Permits authorized and required: The regulatory authority is hereby authorized to issue permits for the operation of food establishments, provided that only a person or firm that complies with the requirements of this chapter shall be entitled to receive and retain such a permit.

- B. A person may not operate a food establishment in the city without a valid permit issued by the regulatory authority.
- C. A valid permit must be posted in public view on or in every food establishment.
- D. A permit that has been revoked, that has expired, or that has lapsed for any reason is not valid.
- E. A suspended permit is not valid during the period of suspension.
- F. Permits not transferable: Permits are not transferable from one person to another or from one location to another location, except as otherwise permitted by this chapter.
- G. Multiple operations in single location: If more than one food establishment is conducted in a single building or at the same address, then a separate permit shall be required for each such food establishment, regardless of whether each such food establishment is owned by the same person or by different persons.

Sec. 4.12.004 APPLICATION FOR PERMIT

- A. Written application. Any person desiring to operate a food establishment must make a written application for a permit on forms provided by the regulatory authority. The application must contain:
 - 1) The name and address of each applicant; and
 - 2) The location and type of the proposed food establishment and the applicable fee.
- B. Denial or revocation of permit: Failure to provide all information requested on the application form, or falsifying information required may result in denial or revocation of the permit.
- C. Renewal of permit: Renewals of permits are required on an annual basis and the same information is required for renewal permits as for an initial permit.

Sec. 4.12.005 REVIEW OF PLANS

- A. Review of plans. Whenever a food establishment is established, constructed or extensively remodeled, and whenever an existing structure is converted to use a food establishment, properly prepared plans and specification for such establishment, construction, remodeling or conversion shall be submitted to the regulatory authority for review before work is begun.
 - 1) A food establishment is EXTENSIVELY REMODELED when:
 - a) Fifty percent or greater of the square footage within the food preparation area is to be remodeled; or
 - b) A building permit is required for work done within the food preparation area.

- 2) The plans and specifications shall indicate the proposed layout, equipment arrangement, mechanical plans and construction of materials of work areas, and the type and model of proposed fixed equipment and facilities.
 - 3) The plans and specifications will be approved by the regulatory authority if they meet the requirements of this chapter. The establishment, construction, remodeling or conversion must be according to the plans and specifications.
- B. Inspection: Whenever plans and specifications are required to be submitted to the regulatory authority, the regulatory authority shall inspect the food establishment to determine compliance with the approved plans and specifications and with the requirements of this chapter.
- C. Effect of noncompliance.
- 1) Failure to follow the approved plans and specifications or to obtain the necessary approval will result in permit denial, suspension, or revocation in accordance with the provisions of this chapter.
 - 2) The regulatory authority may also suspend or revoke a permit in accordance with this chapter if a food establishment that is required to be inspected under this section begins operations before passing said inspection.
 - 3) Suspension, revocation, or denial of a permit renewal shall not preclude the regulatory authority from taking any other enforcement action authorized by this chapter or by other law.

Sec. 4.12.006 INSPECTIONS

- A. Permit inspections: Prior to the issuance of a permit, the regulatory authority shall inspect the food establishment or proposed food establishment to determine compliance with this chapter.
- B. Additional inspections: Additional inspections shall be performed as often as necessary for the enforcement of this chapter. The regulatory authority shall determine the frequency of inspections to be made under this chapter in accordance with the criteria set forth in the Texas Food Establishment Rules.
- C. Inspection based on complaint: In addition to any other authority granted by this chapter, the regulatory authority shall have the authority to inspect a food establishment based on complaints or other credible information indicating the possibility of a violation of this chapter. Complaints will be required to be made in writing or online on a form provided by the regulatory authority.

- D. Access: The authority of the regulatory authority to inspect a food establishment includes, without limitation, the right to access any and all parts of the food establishment and the right to view and copy any or all of the records relating to the purchase, sale, or handling of food.
- E. Posting: The results of the most recent inspection by the regulatory authority (including without limitation the letter grade, score, or ranking assigned to the food establishment by the regulatory authority) must be posted in public view on or in every food establishment.
- F. Maintaining inspections reports: Copies of all food service inspection reports including any and all notices of violations issued within the previous 12 months must be maintained on premises and be made available for review by the regulatory authority upon request.
- G. Effect of noncompliance: A food establishment that does not comply with this chapter will be denied a permit or the renewal of a permit or may have its permit revoked or suspended in accordance with the provisions of this chapter. Suspension, revocation, or denial of a permit or of permit renewal shall not preclude the regulatory authority from taking any other enforcement action authorized by this chapter or by other law.

Sec. 4.12.007 EXAMINATION, DETENTION, AND CONDEMNATION OF FOOD.

- A. Examination of food: Food may be examined, collected, or sampled by the regulatory authority as often as necessary for the enforcement of this chapter.
- B. Issuance of detention order: The regulatory authority may place a detention order on any food which the regulatory authority believes is in violation of any provision of this chapter. The detention order is effective upon the service of written notice to the permit holder for the food establishment at which the food is located or to the person in charge of the food.
- C. Notice: The written notice of a detention order must specify the reasons for the detention order. The notice must also state that a request for hearing may be filed within ten days and that if no hearing is requested, the food shall be destroyed. The regulatory authority shall tag, label or otherwise identify any food subject to the detention order. The tag, label, or other identification placed on the food by the regulatory authority must not be removed until and unless the detention order is lifted or vacated or the food is destroyed as directed by the regulatory authority.
- D. Effect of detention order: No food subject to a detention order shall be used, served or removed from the food establishment unless the regulatory authority gives permission to destroy the food and the food is destroyed as directed by the regulatory authority. The regulatory authority shall permit storage of the food under conditions specified in the detention order, unless storage is not possible without risk to public health, in which case immediate destruction shall be ordered and accomplished.
- E. Hearing: A hearing shall be held if the hearing is requested within ten days from the date on which the required notice of detention order is served. On the basis of evidence produced at the hearing, the detention order may be vacated or the permit holder or person in charge of

the food may be directed by written order to destroy such food or to bring it into compliance with the provisions of this chapter.

Sec. 4.12.008 FEES

- A. Annual permit fee: Any person operating a food service establishment within the corporate limits of the city shall pay a permit fee to the city, which shall extend to December 31 of the year issued. If a permit for a permanent food service establishment is not renewed on or prior to December 31 each year, a late penalty shall be paid before the permit is reinstated.
- B. Food Establishment permit fees: Will be broken down by Food Establish Category. See Appendix A Fee schedule.
 - a. Category I Food Permit See Appendix A Fee Schedule
 - b. Category II Food Permit See Appendix A Fee Schedule
 - c. Category III Food Permit (Excluding Mobile Food Units) See Appendix A Fee schedule
 - d. Mobile Food Unit (MFU) See MFU Ordinance for permitting and Appendix A Fee Schedule
 - e. Re-Inspection Fee See Appendix A Fee Schedule
- C. Fee exemptions: A temporary food establishment operated solely by a nonprofit charity shall be exempt from the fees imposed by this section; provided, however, that such an establishment shall in all other respects be subject to the regulations and permit requirements relating to food service establishments. The regulatory authority may require any information necessary to determine whether an organization is a nonprofit charity for purposes of this exemption.

Sec. 4.12.009 SUSPENSION OF PERMIT

- A. Suspension of permit: The regulatory authority may, without warning, advance notice, or hearing, suspend any permit to operate a food establishment if the operation of the food establishment constitutes an imminent hazard to public health or if any required fee has not been paid by the appropriate deadline. Suspension is effective immediately upon service of the notice required. When a permit is suspended, food operations shall cease immediately. Whenever a permit is suspended, the holder of the permit shall be afforded an opportunity for a hearing within ten (10) days of receipt of a request for a hearing.
- B. Notice: Whenever a permit is suspended, the holder of the permit or the person in charge shall be notified in writing that the permit is, upon service of the notice, immediately suspended and that an opportunity for a hearing will be provided if a written request for a hearing is filed with the regulatory authority by the holder of the permit within ten (10) days. If no written request for hearing is filed within ten days, the suspension is sustained.
- C. Duration: Suspension of a food permit shall continue until the regulatory authority determines, after an inspection, that the reasons for suspension no longer exist or until all required fees have been paid, as applicable.

- D. Other remedies reserved: Suspension of a food permit shall not preclude the regulatory authority from taking any other enforcement action authorized by law, including without limitation the revocation of the suspended food permit or city utility interruption.
- E. Posting: During the period of any permit suspension under this section, the food service establishment subject to the suspension shall post a sign clearly visible to the public outside of the establishment, which shall state "Closed by the City of Pittsburgh Regulatory Authority for Food Safety Standards" The regulatory authority shall have the authority to reasonably regulate the size and location of the sign and the size of the lettering thereon.
- F. Regulatory authority: The regulatory authority appeal committee will be made up of Food Safety Inspector, Code Compliance Officer, Chief Building Official, or other designees as assigned by the City Manager.

Sec. 4.12.010 REVOCATION OF PERMIT

- A. Revocation of permit: The regulatory authority may, after providing opportunity for a hearing, revoke a permit for repeated or serious violations of any of the requirements of this chapter including failure to pay any required fees, or for interference with the regulatory authority in the performance of its duties.
- B. Notice and hearing: Prior to revocation, the regulatory authority shall notify the holder of the permit or the person in charge, in writing, of the reason for which the permit is subject to revocation and that the permit shall be revoked at the end of the ten (10) days following service of such notice unless a written request for a hearing is filed with the regulatory authority by the holder of the permit within the ten-day period, the revocation of the permit becomes final.
- C. Other remedies reserved: Revocation of a food permit shall not preclude the regulatory authority from taking any other enforcement action authorized by law, including without limitation the enforcement of an any criminal penalty authorized by this code including interruption to city utility services.

Sec. 4.12.011 ADMINISTRATIVE PROCESS

- A. Service of notice: A notice as required in this chapter is properly served when it is delivered to the holder of the permit or the person in charge, or when it is sent by registered or certified mail, return receipt requested, to the last known address of the holder of the permit. A copy of the notice shall be filed in the records of the regulatory authority.
- B. Conduct of hearings: The hearings provided for in this chapter shall be conducted by the regulatory authority at a time and place so designated. Based upon the recorded evidence of such hearing, the regulatory authority shall make final findings, and shall sustain, modify or rescind any notice or order considered in the hearing. A written report of the hearing decision shall be furnished to the holder of the permit by the regulatory authority.

Sec. 4.12.012 PENALTY AND ENFORCEMENT

- A. Penalty: Any person who violates a provision of this chapter and any person who is the permit holder of or otherwise operates a food service establishment that does not comply with the requirements of this chapter and any responsible officer of that permit holder or those persons may be deemed guilty of a misdemeanor and may be subject to a fine as provided for in the general penalty provision found in section 1.01.009 of this code. Each day that a violation is permitted to exist shall constitute a separate offense.
- B. Interference with posting: A person commits an offense if the person removes, defaces, or makes illegible a posting or any part of a posting required by the regulatory authority and may be subject to a fine as provided for in the general penalty provision found in section 1.01.009 of this code.
- C. Other remedies reserved: The imposition of penalty or injunction in accordance with this section shall not preclude the regulatory authority from taking any other enforcement action authorized by law, including without limitation, the revocation or suspension of a food permit in accordance with the requirements of this chapter.

ARTICLE 4.12 DIVISION 2 MOBILE FOOD UNIT

Sec. 4.12.020 Texas Food Establishment Rules adopted: The City will reference the provisions of the rules found in 25 Tex. Administrative code, §§228.221 through §§228.222 229.173 regarding the regulation of Mobile Food Units and Temporary Retail Food Establishments in this jurisdiction, as said rules currently exist and as the Texas Board of Health may hereafter amend them. Said rules are incorporated into this chapter and, for all purposes, made a part hereof.

Sec. 4.04.021 Conflicts In the Event of any conflict between the provisions adopted in Division 2 of this Article and the other provisions of this chapter, the other provisions shall prevail.

Sec. 4.04.022 Definitions

- A. Food Handler: A food handler is a person with any job requiring handling unpackaged foods or beverages. All food handlers must use proper hygiene and sanitation methods when working with a food service establishment. All food handlers must obtain and maintain a Food Handler Certificate from a state-approved source. The certificate earned in this course must be available for inspection by a regulatory authority.
- B. Food Handler Certificate: A certification course of study that the Texas Department of State Health Services has approved that identifies knowledge a food handler should possess to work with a food service establishment.
- C. Food Manager Certificate: A certification course of study approved by the Texas Department of State Health Services that includes the overall training content a person must apply to be in charge of a food service establishment. At least one person must

have a Food Manager Certificate per food establishment and food manager must be onsite during food preparation hours.

- D. Produce Stands: Requires a Peddlers Permit from the City of Pittsburg Police Dept. Can only sell whole or uncut produce. The Produce Stand must be open-air and have written permission from the property owner. Cannot block flow or line of sight for traffic.
- E. Regulatory Agency: the city, by and through a contracted agent acting on the city's behalf, or as otherwise designated by the city manager.

Sec. 4.04.023 Mobile Food Unit Requirements

A. Mobile Food Units:

1. Mobile Food Unit (MFU), A vehicle-mounted, self or otherwise propelled, self-contained food service operation designed to be readily movable (including catering truck, trailers), including catering trucks, trailers, and used to store, prepare, display, serve or sell food.
2. A Mobile Food Unit sells consumable items to the public from a location not issued a Certificate of Occupancy (CO) by the City of Pittsburg.
3. A Mobile Food Unit must completely retain its mobility at all times.
4. A Mobile Food Unit does not include a stand or a booth.
5. A Mobile Food Unit is subject to any regulations set forth in Article 4.12 Division 1 and Division 2 of this ordinance or as described by the Regulatory Agency.

- B. Stands or Booths are not vehicle-mounted. Stands or Booths are only allowed inside the City of Pittsburg to sell to the public in conjunction with a permitted public or private event. Exceptions are if the Stand or Booth has special approval by the City Manager, is hosted by the City or Chamber, or is a Produce Stand.

C. Application For Permit

Any person desiring to operate as a Mobile Food Unit inside the City of Pittsburg must apply for a permit or Temporary Retail Food Establishment Permit from the City of Pittsburg and pay the permit fee (see fee schedule). Failure to provide all information requested on the application will result in denial or revocation of the permit.

1. Must meet the Texas Food Establishment Rules, all of the State-required and local-required regulations including permits and licensing. If any state or local required permit or licensing is invalidated for any reason, so must the City of Pittsburg permit be revoked. All Mobile Food Units must have (Title 25/Chapter 228 Sub-chapter 8/Rule 228.221)
 - a. valid vehicle registration
 - b. proof of vehicle liability insurance
 - c. Texas Sales Tax Permit

- d. Current Certified Food Manager and Food Handler Certificate
- e. The unit shall have two inspections annually by the local Regulatory Authority to be eligible for a permit.

- 2. The location must meet requirements set forth in this ordinance.
- 3. Mobile Food Units must provide the City with a copy of written permission from the property owner that allows the operation of a Mobile Food Unit and enables the Mobile Food Unit employees and their customers access to a commercially plumbed public restroom on-site. (Service Area Authorization-Title25/Part I/Chapter 228 Sub-chapter 8/Rule 228.221; Toilet rooms shall be conveniently located and accessible to employees during all hours of operation)

D. Location

- 1. All Mobile Food Units must be located on a parcel, which is zoned for commercial usage. The Main Street Overlay is not eligible.
- 2. Mobile Food Units must be located on an individual private parcel, where an existing permanent business operates in a building with a certificate of occupancy.
- 3. No Mobile Food Units will be located on a vacant lot.
- 4. A Mobile Food Unit must provide the City with a copy of a site plan depicting the location of the Mobile Food Unit on the property.
- 5. Mobile Food Units must be located within 500 feet of an entrance of the primary building that holds the certificate of occupancy.
- 6. Mobile Food Units must not operate in driveways or fire lanes.
- 7. No Mobile Food Units, their merchandise, advertising, or seating must not obscure traffic sight visibility.
- 8. Mobile Food Units, including any applicable seating, not to exceed the capacity of 4 tables, may operate in parking spaces if the required parking for the center remains in compliance with the parking requirements contained in the City of Pittsburgh Code of Ordinances. (Title 25/Part I/Chapter 228 Sub-chapter 8/Rule 228.221)
- 9. All parts of a Mobile Food Unit, including any applicable seating, not to exceed the capacity of 4 tables, must be on an improved hard surface defined as concrete or asphalt. (Title 25/Part I/Chapter 228 Sub-chapter 8/Rule 228.221)
- 10. Mobile Food Units must be removed from the parcel daily and may only operate during the business hours of the primary business and may not be parked longer than twelve (12) hours. An exception to this requirement is if the Mobile Food Unit is owned and operated by the primary business where it is parked.

11. A Mobile Food Unit owned by the property owner in which an established permitted business is located must remove the Mobile Food Unit from public view if not in use for 30 days or more.
12. No Mobile Food Units operating under this regulation will be allowed to sell or service food on any public street, sidewalk, public park, or public right-of-way unless approved in writing by the City of Pittsburg.
13. Any non-permitted food truck/trailer cannot be utilized and shall be removed from public view immediately.

E. Operation Requirements

1. Must have a menu of all food items to be sold. (Title 25/Part I/Chapter 228 Sub- chapter 8/Rule 228.221)
2. Mobile Food Units must be equipped with a self-closing lidded trash receptacle. The trash receptacle must be placed outside next to the Mobile Food Unit use by the patrons. The area around the Mobile Food Unit must be kept clean and free from litter, garbage, and debris.
3. Temporary connections to electricity must go to a generator or an electrical outlet via a portable cord in conformance with the Electrical Code as adopted by the City of Pittsburg.
4. Temporary hook-up to a water source is allowed with written permission for access and only if a back-flow prevention assembly is present as required by the City of Pittsburg Cross Connection Ordinance or water must be supplied by a holding tank.
5. Both employees and patrons must have a convenient place to wash their hands.
6. If liquid waste results from the operation of an mobile food unit, the waste must be stored in a permanently installed retention tank for waste retention.
7. Discharge liquid waste must not be discharged from the retention tank while the mobile food unit is in public use.
8. Flushing a waste retention tank must meet the requirements of State Food Code, §5-402.15.
9. Removing mobile food unit wastes must meet the requirements of State Food Code, §5-402.14.
10. All grease-producing cooking equipment in the mobile food unit must have a Type I hood with an integrated fire extinguishing system with an appropriate grease trap and current inspection.
11. All food units utilizing oil/grease fryers must have a Class K fire extinguisher; if no grease or fryers are on the mobile food unit, a 2A-10 BC fire extinguisher is required.
12. Portable stoves, grills, or equivalents are prohibited.

13. The City of Pittsburg Mobile Food Unit Permit, local regulatory inspection and the Food Manager Certificates must be displayed in a visible location.

F. Penalty

Any person, firm, association of persons, corporation and every other organization violating the provisions of this article may be guilty of a misdemeanor and upon conviction must be fined as provided for in the general penalty provision found in section 1.01.009 of this code. (1999 Code, art. 7.200(c).

G. Renewal of Permit License

Licenses may be renewed, provided an application for renewal and license fee as required under the current fee schedule are received by the city no later than the expiration date of the current license. An application received after that date shall be processed as a new application. Renewals of permits are required on an annual basis and the same information is required for renewal permits as for an initial permit including inspections by the local regulatory agency.

H. Permit License Fee

Before any license is issued, the applicant shall pay to the city a fee, as provided for in the fee schedule in appendix A of this code, which shall be compensation to the city for the services required by this article and to enable the city to partially defray the expense of administering and enforcing the provisions of this article.

PASSED AND APPROVED on the first reading on June 13, 2022.

PASSED AND APPROVED on second reading on July 11, 2022.

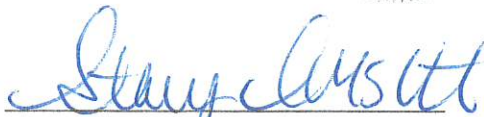


APPROVED:



David Abernathy, Mayor

ATTEST:



Stacy Dorsett, City Secretary